

Chef'sChoice®

Diamond Hone® MultiEdge™ Knife Sharpener 2 Stage 460

INSTRUCTIONS

For Use on Both Straight Edge and Serrated Knives

The professional Chef'sChoice® Diamond Hone® MultiEdge™ Sharpener Model 460, features customized mixtures of 100% diamond abrasives specially designed to sharpen both straight-edge and serrated knives. This multipurpose manual sharpener meets the needs of professionals, chefs and serious cooks alike.

The Chef'sChoice Model 460 is a 2 Stage sharpener, incorporating a pair of contoured roller guides to ensure precise and consistent angle control - stroke after stroke - as the knife is presented to the diamond sharpening elements. Both sides of the edge are simultaneously shaped and sharpened. This construction ensures that the edges are well formed and very sharp every time.

The abrasives consist of selected 100% single-diamond crystals embedded on unique interdigitating steel support plates. The Model 460 consistently outperforms conventional sharpeners that use less efficient abrasives and lack any control of the sharpening angle. Diamonds, the hardest known material, are extremely durable.

Straight-edge knives sharpened on the Model 460 will be "shaving sharp" with a "bite" that helps them cut effortlessly through tomatoes, other vegetables and fruits. It makes cutting and slicing a pleasure and removes the drudgery of working with dull knives. Straight-edge knives are sharpened first with diamonds in Stage 1 and then at a different angle with still finer diamond mixtures in Stage 2. This creates a double-beveled longer-lasting arch-shaped edge that is much stronger than conventional "v-shaped" or hollow ground edges. This unique arch structure ensures a sharper edge that will stay sharp longer.

Serrated knives sharpen quickly in Model 460 using only the second sharpening stage. The special diamonds in that stage create razor-sharp "micro-blades" along the dominant teeth, enhancing the cutting action and reducing the sawing and tearing action otherwise typical of serrated blades. Even new "factory-fresh" serrated knives frequently have poorly formed, dull saw teeth that can benefit from sharpening and shaping in the Model 460. Serrated knives become dull because their teeth bend and distort during use. The Model 460 restores dull teeth to better-than-new condition. The cutting effectiveness of the serrations depends almost entirely on the sharpness of the points (edges) of the teeth. It is not necessary to sharpen the sides and bottoms of the scallops between the teeth, since in general, they are not doing the cutting. The Chef'sChoice® Model 460 sharpener is designed to sharpen teeth at the edge or point so that the prominent teeth become razor-sharp "micro-blades."

Serrated knives sharpened with the Chef'sChoice® Model 460 glide smoothly through food and cut cleanly with less effort. There is less tearing or mutilating of all types of food including meat, poultry, vegetables and bread. The face of a cut vegetable or fruit is smoother and more appetizing. The sharpened serrated knife is easier to control allowing you to make thinner slices and to manipulate the blade easily for garnishing.

The "micro-blades" created by the Model 460 along the prominent teeth of serrated knives are unique in that they give the knife some of the qualities of a straight-edge blade while retaining the sawing action of a serrated edge. This combination creates the ultimate serrated edge.

Before you begin...

The Chef'sChoice® Diamond Hone® MultiEdge™ sharpener Model 460 is "ambidextrous"-extremely easy to use whether you are right-or left-handed. Stages 1 and 2 are marked on both sides of the sharpener for your convenience.

Place the sharpener on a level surface about waist high. If right-handed, arrange the sharpener with the Chef'sChoice® brand name facing you. Hold the handle with your left hand making certain that your left index finger and thumb remain safely behind the partitioning wall where the handle attaches to the sharpening stages. (If left-handed, see **Suggestions**.) *Caution: Keep all fingers clear of the blade at all times.*

General sharpening instructions

Make certain the blade is clean - free of all food, fat and grease - then proceed as follows:

Holding the knife in the right hand, place the blade into the "v-shaped" slot and lean the blade securely against the conical roller guides. While continuing to keep the blade in contact with the rollers, move the blade smoothly back and forth in the slot along the entire blade length. Make sure one or both rollers move with each back-and-forth stroke to ensure that the blade is in good contact with the rollers. It is not necessary to lift the blade after each stroke. **Apply little or no downward pressure on the blade.** The light sound you hear as the blade moves across the 100% diamond abrasives tells you the diamonds are doing the work for you! Continue this back-and-forth motion until the blade is sharp.

The Chef'sChoice® Diamond Hone® manual sharpener has been designed with the optimal diamond abrasive mixture to sharpen your knives safely while producing an extremely sharp edge. Coarser grits would cause excessive wear and tear of the serrations. The fine diamond grits used in the Model 460 help extend the life of your knives. The first time you sharpen a knife may take a little longer, but resharpening will be fast and safe.

Instructions for use

Straight-edge Blades

(Use Stage 1 and then Stage 2)

Generally 25 back-and-forth strokes in Stage 1 are sufficient to develop a sharp edge. Hold the face of the blade firmly against the contoured rollers. One or both rollers will turn as the knife is pulled or pushed back and forth through the slots indicating proper sharpening and good angle control. Maintain contact with the abrasive but **put no additional downward pressure on the knife while sharpening.**

If the knife is very dull it may take more back-and-forth strokes, perhaps up to 50 or so through Stage 1 to develop a sharp edge. Do not proceed to Stage 2 until the edge is very sharp. It should, for example, be sharp enough to cut easily through the skin of a tomato.

Now, make 10 back-and-forth strokes in Stage 2 to hone the edge to shaving sharpness. Apply no downward pressure on the blade. Too much pressure can reduce the ultimate edge sharpness. Test sharpness by cutting a tomato, or by cutting paper*.

Serrated Knives

Serrated blades should be sharpened in Stage 2. Generally, 25 back-and-forth strokes in Stage 2 will be sufficient. Keep the blade in contact with the roller guides but **apply no added downward pressure on the blade.** Check sharpness by cutting a tomato, vegetable or fruit. Note the improved smoothness of the cut after the blade has been sharpened. (The paper cutting test is inappropriate for a serrated knife.)

If the blade needs further sharpening, continue back-and-forth strokes in Stage 2 until the desired sharpness achieved. Sharpening in Stage 1 can remove excess metal and shorten the life of the serrated blade, consequently use that stage only if the teeth are extremely dull or bent.

* To test periodically for sharpness, hold a sheet of paper by its edge and carefully slice through it, making sure you cut a short but safe distance from your fingers. A sharp blade will cut smoothly without tearing the paper.

Resharpener

Knives can be resharpened using the procedures described above. However, resharpening will be much faster and, in general, require only about 25 full back-and-forth strokes. You will be able to resharpen your serrated knives many times before the serrations become noticeably worn. Although the diamond abrasives used in the Chef'sChoice® Diamond Hone® Manual 460 are very fine, in time, serrations will be reduced in size. However, a serrated knife that may have become useless because it was too dull will be revitalized by the Chef'sChoice® Diamond Hone® Manual sharpener

Suggestions

- If left-handed, turn the sharpener around, hold the handle with your right hand and the knife with your left, and follow sharpening and honing instructions above.
- With thick straight edge blades, it is sometimes useful after following the instructions for Stage 2, to turn the sharpener around, holding the handle with the other hand, and carefully repeat the sharpening process in Stage 2 with a few back-and-forth strokes from

the other side. Be sure to maintain blade contact with the rollers.

- Straight edge knives that are extremely dull may require many strokes in Stage 1. Stop periodically and check the blade for sharpness by carefully cutting paper. Then hone the knife in Stage 2.

Electric Knives

It is possible to sharpen the serrated blades of electric knives that have become dull. First disassemble the two blades used in most electric knives and sharpen individually as described above.

Maintenance

- The exterior can be cleaned with a damp, soft cloth.
- No oils, water or other lubricating liquids are necessary with this sharpener.
- Not for scissors.

EdgeCraft also offers a wide range of popularly priced electric Chef'sChoice® Professional Sharpeners for those who have many knives or a wide variety of knives, and for those who wish to sharpen faster and with less effort to obtain the ultimate in edge sharpness and durability.

A selection of Chef'sChoice® Professional Sharpeners is available to safely sharpen either straight edge or serrated blades. The presharpening, sharpening and honing angles of all Chef'sChoice® manual and electric knife sharpeners are completely compatible.

Limited Warranty:

Used with normal care, this EdgeCraft product, designed for hand use only, is guaranteed against defective material and workmanship for a period of 1 year from the date of purchase ("Warranty Period"). We will repair or replace, at our option, any product or part that is defective in material or workmanship without charge if the product is returned to us postage prepaid, with dated proof of purchase, within the Warranty Period. This Limited Warranty does not cover replacement or abrasive pads necessitated by use of the product or product damage resulting from misuse. ALL IMPLIED WARRANTIES, INCLUDING IMPLIED WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, ARE LIMITED TO THE WARRANTY PERIOD. EDGE-CRAFT CORPORATION SHALL NOT BE LIABLE FOR ANY INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some States do not allow limitations on how long an implied warranty lasts and some States do not allow the exclusion or limitation of incidental or consequential damages, so the above limitations or exclusions may not apply to you. This Limited Warranty gives you specific legal rights, and you may also have other rights which vary from state to state. This warranty applies only to normal household use of this sharpener and is void for industrial or commercial use.

MADE IN THE USA!

by the makers of the acclaimed Chef'sChoice® Diamond Hone® Knife Sharpeners, sold worldwide.

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